

Luxor Function Menu

PLATTERS

ENTREES

MAINS

SIDES & SUPPER

DESSERT

Platters

DIPS \$ 35

Assortment of dips with fetta, olives & warmed pitta

HALLOUMI CHEESE \$ 35

Grilled halloumi cheese, roasted red peppers & warm pitta

BRUSCHETTA \$ 35

Tomato, red onion, basil

Roasted capsicum and fetta

Olive tapenade and caramelised onion

PIZZA \$ 30

Mushroom and Thyme

Pepperoni, capsicum, onion, chilli

Tomato, Mozzarella, Basil

CHICKEN NIBBLES \$ 50

Lemon, garlic, oregano

Smoky BBQ

Moroccan spiced

Honey, soy, sesame

ANTIPASTO \$ 60

Chargrilled and marinated vegetables with cured meats, olives and cheese

CRUMBED CALAMARI \$ 6 0

Crumbed calamari rings with gherkin and dill dipping sauce

BALKAN \$ 6 0

Grilled Chevapi, Arjar olives, cabbage salad, fetta cheese and warm bread

MIDDLE EASTERN \$ 6 0

Kibbeh, falafel, fowl medammes, hummus, Dolmeh and tabbouleh

CHEVAPI \$ 6 0

Grilled chevapi, cabbage salad, cucumber, yoghurt, chillies and warmed pitta bread

MIXED GRILL PLATTER \$ 6 0

Grilled chevapi, grilled lamb, chipolatas, grilled chicken

GARLIC & CHILLI PRAWNS \$ 6 0

Garlic prawns, chilli prawns, jasmine rice

KING PRAWNS \$ P O A

Fresh Australian King Prawns with Dipping Sauce

SEAFOOD \$ P O A

An ornate arrangement of lobster, grilled octopus, oysters and prawns

Platters

Entree

SALT & PEPPER CALAMARI

Lightly fried salt & pepper calamari with a rocket & fennel salad and a caper & dill dipping sauce

CRUMBED DORY FILLET

Crumbed Dory Fillet with a timbale of rice & pickled cucumber & gherkin dipping sauce

PANKO WHITING

Fried Panko crumbed whiting with potato & spring onion salad

EGGPLANT PARMIGIANA

Crumbed eggplant layered with tomato, mozzarella cheese & basil

GRILLED LAMB KOFTA

Grilled lamb kofta with spring salad & garlic yoghurt

SPICED CHICKEN SALAD

Grilled mildly spiced strips of chicken with spring tabouleh salad & mint & lemon yoghurt

ZESTY LEMON CHICKEN

Grilled lemon chicken with roasted cauliflower, cous cous & herbed salad

CHEVAPI SALAD

Four grilled chevapi with cabbage salad, onion & Avjar

PASTA

TRADITIONAL HOME MADE
LASAGNE

BEEF RAVIOLI WITH
MUSHROOM & CREAM

POTATO GNOCCHI WITH
TOMATO & BASIL

PENNE WITH BEEF & PEA
RAGU

ORRECHIETE WITH ROAST
CAULIFLOWER, SPINACH &
PINE NUTS

FUSILLI WITH PANCETTA,
TOMATO, OLIVES, GARLIC &
MILD CHILLI

Entree

CRUMBED CHICKEN

Crumbed fillet of chicken with a salad of rocket, tomato cherries & fetta

CHICKEN PORCINI

Roasted chicken breast with porcini mushroom & cream sauce

MORROCCAN CHICKEN

Grilled Maryland fillet in Morroccan spices with corn, tomato & herbed burghal salad & lime yoghurt

CHICKEN KIEV

Crumbed chicken fillet with garlic filled butter

MEDITERRANEAN CHICKEN

Chicken fillet marinated with garlic & lemon & served with creamed spinach sauce

CHURRASCO CHICKEN

Churrasco marinated Maryland grilled chicken served with chimichurri & cabbage slae

LAMB SHANKS

Lamb shanks with red wine jus & served with white bean, tomato & vegetables

BEEF MASSAMAN

Thai Beef Curry served with peanuts & jasmine rice

BEEF CHEEKS

Slow cooked spiced beef cheeks with corn & cabbage slaw

BEEF RIBS

Slow cooked beef ribs in red wine

Marina

FROM THE GRILL

250G PORTERHOUSE

PORK SCOTCH FILLET

SAUCE ACCOMPANIMENTS

Red Wine Jus

Mushroom, thyme & cream sauce

Peppercorn sauce

Mustard sauce

Mains

Sides & Supper

SALADS

Garden Salad (Included)

Shopska Salad \$35

Fatoush Salad \$35

Greek Salad \$35

Caesar Salad \$35

SUPPER

Fruit Platter \$50

Cheese Platter \$50

CHOCOLATE FONDANT

BLUEBERRY CRUMBLE CHEESECAKE

PASSIONFRUIT & WHITE CHOCOLATE
CHEESECAKE

TIM TAM CHEESECAKE

MIXED BERRY CHEESECAKE

TIRAMISU

RASPBERRY & WHITE CHOCOLATE
MOUSSE

TRIO MOUSSE

STICKY DATE OUDDING

CARAMEL & CHOCOLATE TART

LEMON MERINGUE PIE

NUTELLA TART

STRAWBERRY CREPES

Dessert